

Programme Co-ordinator: **Lulanie Swanepoel**

Swift Silliker is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

ISO 22000

FOOD-SAFETY MANAGEMENT SYSTEM

Course Overview

The internationally-recognised ISO 22000 food-safety management system enables companies to plan, implement, operate, maintain and update their food-safety management systems to ensure safe products.

The general misconception is that ISO 22000 is a combination of HACCP and ISO 9001. This, however, is not the case as ISO 22000 is a standard (with the emphasis on food safety throughout the food chain) that contains certain ISO 9001 standard elements.

The course addresses practical implementation of a food-safety management system and includes compiling internal audit documentation and conducting internal audits.

Course Objectives

To equip the participant with the knowledge and skills required to implement an ISO 22000 system. At the conclusion of the course participants will be able to:

- Plan the implementation process of the ISO 22000 system
- Appoint a food-safety team and implement an ISO 22000 system
- Compile the required documentation and record applicable information
- Approach all aspects of food safety in a systematic and logical way
- Facilitate the creation of an internal audit programme against ISO22000.





Entry Level Requirements

Formal HACCP training to have been completed.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

Course Registration

FoodBev SETA Registered Skills Programme:
09SP0002780303205/0

Credits: 32
NQF Level 5

Who Should Attend

- Middle management
- Anyone responsible for implementing or maintaining the ISO 22000 system.

Duration: Four days

Language: English

Course Outline

- Background to the standard
- Discussing clauses 4 to 8 which include requirements, documentation, etc.
- Verification of the ISO 22000 system: internal auditing
- Purpose and reasons for auditing
- Auditor's role and responsibilities
- Auditor selection
- The audit route and how to manage it
- Audit documentation i.e. checklists
- Audit planning and preparation
- Audit execution, including auditing and interviewing techniques
- Reporting nonconformances
- Audit reports
- Benefits of internal audits
- Practical application: exercises and case studies.

For Further Information

on our training courses, or to register for a course, please contact Swift Silliker's Marketing Department.

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